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**PROPOSAL FOR A UNECE STANDARD FOR LLAMA CARCASSES AND CUTS**

**Note by the secretariat:** The following draft proposal for a UNECE Standard for Llama Meat has been received from Bolivia. The secretariat has adapted the format to the new layout of the UNECE meat standards.

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## 1. INTRODUCTION

### 1.1 UNECE standards for meat products

1.1.1 The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. The texts will be updated regularly, therefore meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE Secretariat (see Annex 1 for the address.).

1.1.2 The text of this publication has been developed under the auspices of the Specialized Section on Standardization of Meat of the United Nations Economic Commission for Europe. It is part of a series of standards, which UNECE has developed or is planning to develop.

The following table gives an overview of the meat species/class categories for which standards exist/or are in different stages of development. The table also contains the species code for use in the UNECE code (see chapter 4).

Meat species/ class category	Species code in the UNECE code (see chapter 4)	Publication/adoption details
Bovine meat (Beef)	1	Published 2001 Revised version published 2004
Bovine meat (Veal)	2	To be developed
Porcine meat (Pork)	3	Published 1998. Currently being revised.
Ovine meat	4	Published 2004.
Goat meat	5	To be developed
Other Mammalian meats and processed meat products	6	Llama Meat – Carcases and Cuts (under development)
Chicken meat	7	To be published 2004.
Turkey meat	8	To be developed
Other poultry products	9	To be developed

### 1.2 Scope

1.2.1 This standard recommends an international language for raw (unprocessed) llama carcases and cuts marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products, intended to be sold in international trade.

1.2.2 It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market llama carcasses and cuts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.

1.2.3 The standard contains references to other international agreements, standards and codes of practice which have the objective of maintaining the quality after dispatch and of providing guidance to governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the competent international reference concerning health and sanitation requirements.

### **1.3 Application**

1.3.1 Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

1.3.2 For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The standard includes photographs of carcasses and selected commercial parts/cuts to facilitate a better understanding of the provisions with a view to ensuring a wide application in international trade.

### **1.4 Adoption and publication history**

1.4.1 Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development adopted the text for the first edition of this standard at its xx session (Reference: TRADE/WP.7/XXXX/X).

## **2. MINIMUM REQUIREMENTS**

2.1 All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

2.2 Carcasses/cuts must be:

- 2.2.1 Intact, taking into account the presentation.
- 2.2.2 Free from visible blood clots, or bone dust.
- 2.2.3 Free from any visible foreign matter (e.g. dirt, wood, metal particles <sup>1</sup>).
- 2.2.4 Free of offensive odours.
- 2.2.5 Free of obtrusive bloodstains.

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<sup>1</sup> When specified by the purchaser, meat items will be subject to metal particle detection.

2.2.6 Free of unspecified protruding or broken bones.

2.2.7 Free of contusions.<sup>2</sup>

2.2.8 Free from freezerburn.<sup>3</sup>

2.3 Cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid (excessive) scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone shall be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and surface lymph glands shall be removed.

### **3. PURCHASER SPECIFIED REQUIREMENTS**

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Code for Purchaser Requirements for Llama Meat (see chapter 4).

#### **3.1 Additional requirements**

Additional purchaser specified requirements, which are either not accounted for in the code (e.g. if code 9 “other” is used) or that provide additional clarification to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

#### **3.2 Species/class**

The code for llama meat for data field 1 as defined in 1.1.2 is 6.

#### **3.3 Product/cut**

The cut codes from 0000 to 9999 for data field 2 are defined in chapter 5.

#### **3.4 Refrigeration**

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

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<sup>2</sup> Contusions having a material impact on any product are not permitted.

<sup>3</sup> Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), flavour (flavourless), smell (rancid), and / or tactile properties (dry, spongy).

Refrigeration code (Data Field 4)	Category	Description
1	Chilled	Product maintained at not less than -1.5°C or more than +7°C at any time following the post-slaughter chilling process.
2	Frozen	Product maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Product maintained at not exceeding -18°C at any time after freezing.
4 - 8	Codes not used	
9	Other	

### 3.5 Production history

#### 3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of llama animals, carcasses, cartons and cuts at all stages of production. The identification numbers must be applied and recorded correctly guaranteeing a link between them. If used, traceability procedures must be agreed on by the Authority for Conformity Assessment referred to in section 3.12.

#### 3.5.2 Llama category

The standard provides for the categorization of llama animals into four categories.

Llama category code (data field 3)	Category	Description
0	Young intact male or castrated male	less than 24 months
1	Castrated male	between 2 and 5 years
2	Young female, uncalved	less than 5 years
3	Castrated male or intact male	greater than 5 years
4-9	Codes not used	

3.5.3 *Production and feeding systems*

<b>Production and Feeding system code (data field 6)</b>	<b>Category</b>	<b>Description</b>
0	Not specified	
1	Intensive systems	describe production methods which include restricted stocking, housing and feeding regimes developed to promote rapid growth. Specific standards need to be defined between buyer and seller.
2	Semi intensive systems	describe production methods which includes partial restricted stocking and relatively unrestricted access to natural forage. Specific standards need to be defined between buyer and seller.
3	Extensive systems	describe production methods which include relatively unrestricted access to natural forage, ' <i>forage fed</i> ', for the majority of the animals' lives. Specific standards need to be defined between buyer and seller.
4	Organic systems	describe production methods which follow internationally recognized standards or national standards if they are more restrictive. Specific standards need to be defined between buyer and seller
5-8	Codes not used	
9	Other	.

3.5.4 *Slaughter systems*

<b>Slaughter system code (data field 8)</b>	<b>Category</b>	<b>Description</b>
0	Not Specified	
1	Conventional	Stunning prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures must be satisfied.
3	Halal	Appropriate ritual slaughter procedures must be satisfied.
4-8	Codes not used	
9	Other	.

### 3.5.5 Post slaughter processing

Post-slaughter system codes (data field 9)	Category	Description
0	Not specified	
1	Electrical stimulation	If this is specified the system parameters must be agreed within contractual terms
2	Method of carcase suspension	If different from the traditional Achilles tendon suspension then the required method must be specified
3	Maturation processes	Any specific requirements must be specified
4	Chilling regimes	If a specific chilling procedure is required then must be specified
5	Dressing requirements	If an specific dressing procedure is required must be specified
6-8	Codes not used	
9	Other	

### 3.6 Provisions concerning external fat

The llama is in general a lean animal; therefore no objective measure is applied. This standard provides for the codification of llama in the international trade to have external fat levels specified to the following categories:

Fat thickness code (data field 12)	Category
0	Not Specified
1	Peeled denuded, surface membrane removed
2	Peeled denuded.
3	Practically free (75% lean/ seam surface removed)
4	3 mm maximum fat thickness
5-9	Codes not used

Another fat parameter that requires specification is the internal fat, to the following specifications:

- Not specified
- Free of kidney, brisket and pelvic fat.

### 3.7 Quality classification

The standard provides for the classification of llama carcase four categories.

Quality Classification code (Data field 10)	Category	Description
0	EXTRA	Carcases from entire or castrate male, age less than 2 years, 0-4 permanent teeth, good to excellent muscular conformation
1	FIRST	Carcases from entire or castrate male or female, age less than 5 years, good or less muscular conformation
2	SECOND	Carcasses from entire male with age less than 5 years or female with age less than 7 years, with regular muscular conformation
3	MANUFACTURE	Carcases that do not classify in the category above.

NOTE: Marbling or intra-muscular fat is one of the criteria commonly used in determining meat quality. There is no llama meat marbling measure system available, due to the leanness of llama meat.

### 3.8 Provisions concerning to the *sarcocystis aucheniae* cyst

The presence of *Sarcocystis aucheniae* cyst, also known as *Sarcocystis lamarca*, is evaluated by a simple visual measure, preferably, made in the neck muscle between the first and third cervical vertebrae. This standard has to be specified as follows:

Cyst code (data field 14)	Category	Description
0	Not specified	These cysts are macro cysts, so that they can be detected by visual examination
1	Absence	
2	Maximum 3 cyst by square decimeter	
3	4 to 10 cyst by square decimeter	
4	More than 10 cyst by square decimeter	
5-9	Codes not used	

### 3.9 Weight ranging of carcasses and cuts

Weight range code (data field 11)	Category	Description
0	Not specified	
1	Specified	Range required
2-9	Codes not used	



### 3.10 Packing

Packing code (data field 13)	Category	DESCRIPTION
0	Not Specified	
1	Carcasses and quarters – Chilled with or without packaging	Specific standards need to be defined between buyer and seller
2	Carcasses and quarters – Frozen/deep frozen packed to protect the products	Specific standards need to be defined between buyer and seller
3	Cuts – Individually wrapped (IW)	This methods allows for product to be wrapped in an approved material (sheet or bag) individually
4	Cuts – Multi wrap (MW)	This method allows product to be packed in a single bag or wrapping and contains two or more cuts.
5	Cuts – Vacuum-packed (VP)	This method allows for the product to be vacuum packed in a special bag that allows a considerable longer shelf life.
6	Cuts – Other	To be specified.

### 3.11 Labelling information to be mentioned on or fixed to the marketing units of meat

3.11.1 Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels, as designated by an “x”, for unpackaged carcasses, quarters, and cuts, and for packaged or packed meat items.

Labelling information	Unpackaged carcasses, quarters and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X <sup>4</sup>
Quantity (number of pieces)		X <sup>7</sup>
Net weight		X <sup>7</sup>

<sup>4</sup> This information can also be provided in accompanying documentation.

3.11.2 Processors may choose to list certain claims on product labels. Any such product claims must be verifiable. Examples of such product claims include the following:

- ◆ pH, lean and fat colour
- ◆ production and processing systems
- ◆ classification / grading
- ◆ slaughtering procedures
- ◆ characteristics of the livestock, production and feeding systems

### 3.12 Provisions concerning conformity assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

**Quality/grade/classification conformity assessment (quality):** a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

**Trade standard conformity assessment (trade standard):** a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

**Animal or batch identification conformity assessment (animal/batch ID):** a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 5)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Animal/batch identification (animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal/batch ID conformity assessment
6	Trade standard and animal/batch ID conformity assessment
7	Quality, trade standard, and animal/batch ID conformity assessment
8	Code not used
9	Other

## 4 UNECE CODE FOR PURCHASER REQUIREMENTS FOR LLAMA MEAT

### 4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 15 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapter 3.

No.	Name	Section	Code Range
1	Species/class	3.2	0 – 9
2	Product/cut	3.3/ 5	0 - 9999
3	Category	3.5.2	0 - 9
4	Refrigeration	3.4	0 - 9
5	Conformity assessment	3.12	0 - 9
6	Production and feeding system	3.5.3	0 - 9
7	Field not used		00 - 99
8	Slaughter system	3.5.4	0 – 9
9	Post slaughter system	3.5.5	0 – 9
10	Quality classification	3.7	0 – 9
11	Weight range	3.9	0 – 9
12	External fat	3.6	0 – 9
13	Packing	3.10	0 – 9
14	Cyst	3.8	0 - 9
15	Field not used		00 - 99

### 4.2 Example

To be developed.

### 4.3 EAN•UCC CODIFICATION SYSTEM

#### 4.3.1 Purpose of the EAN•UCC system

The system is widely used in the world to enhance communication between buyers and sellers and third party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by EAN International, together with national EAN organizations around the world, and by the Uniform Code Council (UCC) in the USA and Canada.

The system is designed to overcome the limitations of using company, industry or country specific coding systems and to make trading more efficient and responsive to trading partners. The use of the EAN•UCC System improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

It is also used in electronic data interchange (EDI). EAN/UCC codes can be represented by data carriers (e.g. bar code symbols) to enable electronic reading wherever required in the trading process.

Contact addresses for EAN•UCC System are included in the annex.

#### 4.3.2 Use of the UNECE code in the EAN•UCC system

EAN•UCC system uses application identifier as prefixes to identify the meaning and format of the data that follows it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE code defined in section 4.1 has been assigned the EAN•UCC application identifier **(7002)** in the UCC/EAN -128 bar code symbol.

**Example 1:** To be developed.

**Example 2:** To be developed.

#### 4.3.3 Application of the system in the supply chain

- (1) The customer orders, using the UNECE Standard and the coding scheme.
- (2) On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).
- (3) The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar code standard.
- (4) The customer receives the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.
- (5) The physical flow of goods, marked with EAN.UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).

## 5. CARCASSES AND CUTS DESCRIPTIONS

### 5.1 Multilingual index of products in alphabetical order

English	Item	Page	French	Russian	Spanish
Whole Carcase	001				
Side	002				
Neck	005				
Hindquarter	003				
Forequarter	004				
Hindquarter Cuts					
Inside	010				
Inside (Denuded)	011				
Outside	020				
Outside Flat	021				

Eye Round	022				
Knuckle	030				
Rump Tail Off	040				
Eye Of Rump	041				
Striploin	050				
Tenderloin	060				
Thin Flank	070				
<b>Forequarter Cuts</b>					
Blade	080				
Bolar Blade	081				
Cube Roll	100				
Chuck Tender	110				
Brisket Point	120				
Shin/Shank	150				
<b>Bone In Cuts</b>					
Ribs	130				
Chop	051				
Palet Chop	151				
Neck Chop	006				
<b>Fancy Meats</b>					
Kidney	210				

## 5.2 Llama meat cuts

WHOLE CARCASE LL 001 Includes the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus), without the head.

To be specified:

- Tail removed at the sacrococcygeal junction
- Kidneys - kidney fats removed
- Diaphragm removed
- Tenderloin removed
- Neck removed

SIDE LL002 Prepared from the whole carcass (LL001). The carcass is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic vertebrae.

The neck is previously removed by a cut made between the 7<sup>th</sup> cervical vertebrae and the 1<sup>st</sup> thoracic vertebrae.

To be specified:

- Kidneys- Kidney fats removed
- Diaphragm removed
- Medula removed

NECK LL 005 The neck is composed by the total cervical vertebrae and the muscle attached, obtained from the whole carcass by a cut made between the 7<sup>th</sup> cervical vertebrae and the 1<sup>st</sup> thoracic vertebrae.

To be specified:

- Neck string off removed (Ligamentum nuchae)

HINDQUARTER LL 003 Caudal portion from the side (LL002), prepared by transversal-cut made to the column vertebrae between the 12<sup>th</sup> rib and the 1<sup>st</sup> lumbar vertebrae.

To be specified:

- Hindquarter to consist of 1 rib
- Diaphragm removed
- Kidney-Kidney fats removed
- Tail removed at the sacrococcygeal junction
- Medula removed

FOREQUARTER LL 004 Cranial portion from the side (LL002), prepared by a transversal-cut made to the column vertebrae at the 12<sup>th</sup> rib and the first lumbar vertebrae.

To be specified:

- Forequarter to consist of 11 ribs
- Diaphragm removed
- Medula removed

### **Hindquarter Cuts**

INSIDE LL 010 The inside is the internal portion of the butt of the hindquarter and is removed from the butt along the natural seam division separating the outside (LL020) and the knuckle (LL030).

INSIDE (Denuded) LL 011 The inside (denuded) is prepared from the inside item (LL010) by the removal of all associated external fat and silverskin (membrane) connective and fibrous tissue are removed.

OUTSIDE LL 020 The outside is the external portion of the butt of the hindquarter and is removed from the butt of the hindquarter along the natural seams between the inside (LL010), the knuckle (LL030) and the heel muscle (M. gastrocnemius).

**OUTSIDE FLAT LL 021** The outside flat is the M. gluteobiceps, prepared from the outside (LL 020) by the separation along the natural seam of the eye round (M. semitendinosus) muscle.

To be specified:

Fat and connective tissue removed.

**EYE ROUND LL022**

The boneless Eye round is that portion of the outside remaining after the removal of the outside flat (LL021) along the natural seam.

To be specified:

- Eye round completely denuded

**KNUCKLE LL 030** The Knuckle is the portion of the butt of the hindquarter, composed by the group of muscles (M. quadriceps femoral) attached to the femur bone. It is removed from its attachment to the outside and inside along the natural seam. The patella bone and joint attachments tendons are removed.

To be specified:

- Connective tissue removed.
- Periosteum from the femur bone removed.

**RUMP TAIL OFF LL 040** The Rump (tail off) is a group of muscles (M. gluteus superficial, medius, internal and the superior part from the M gluteobiceps) from the pelvic region attached to the coxae and sacral vertebrae. The Rump is separated by a cut at the lumbo sacral junction in a straight line, other cut from the sacral coxae junction to the cranial point of the femur (trochanter major) and from there continuing along the natural seam between the M. tensor fasciae latae and the M. quadriceps femoral.

To be specified:

Caudal tip (M. tensor fasciae latae) attached

**EYE OF RUMP LL041** Eye of Rump is prepared from the Rump (tail off) (LL040) by the removal of the gluteobiceps muscle.

To be specified:

- Caudal tip (M. tensor fasciae latae) attached
- Fat removed.

**STRIPLOIN LL 050** The Striploin is prepared from a (0 rib) hindquarter by a cut made at the lumbo sacral junction and that portion of the M Longissimus dorsi muscle attached to and along the edge of (1st to 6th) lumbar vertebrae. The flank (tail) is removed at the eye of meat at the junction of the 12th rib and parallel to the 1st lumbar vertebrae.

To be specified:

- The distance of flank removal from eye of meat.
- Obtained from the Hindquarter to consist of 1 rib.

**TENDERLOIN LL 060** Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached.

**THIN FLANK LL 070** Thin Flank is prepared from a Hindquarter by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominus and following the contour of the hip, and continuing to the 12th rib by following the contour of the rib to the ventral surface.

### **Forequarter Cuts**

**BLADE LL 080** The Blade consists of a large group of muscles which lie outside of the blade bone and extend from the humerus to the tip of the scapular cartilage. Consist mainly of the M triceps brachii, group of muscles infraespinatus and supraespinatus (Chuck Tender).

**BOLAR BLADE LL 081** The Bolar Blade is prepared from blade item (LL 080) by removal of all muscles surrounding and attached to the bolar (M. Triceps brachii) group of muscles.

**CUBE ROLL LL 100** The Cube roll consists of that portion of the (M. Longissimus dorsi) and the associated muscles that is located along the dorsal aspect of the carcass. The cube roll consists of that portion of the (LD) muscle from the 1<sup>st</sup> thoracic vertebrae to the 12th rib inclusive.

To be specified:

- Obtained from a Forequarter to consist of 11 ribs.

**CHUCK TENDER LL 110** The Chuck Tender consists of the round (conical) shape muscle lying lateral to the blade bone on the cranial side of the blade edge, consist of the M supraespinatus. The fat cover and connective tissue are removed.

**BRISKET POINT LL 120** The Brisket is obtained from the forequarter by a cut made at the first rib and sternum junction, continue to the middle point of the 5<sup>th</sup> rib and then to the xiphoides cartilage. Consist of the group of muscles that lies on the sternum and part of the ribs.

**SHIN/SHANK LL 150** The Shin/Shank is derived from the shins of the fore and hind legs skinned and tipped. The heel muscle removed from the leg end of the silverside and conical muscle is also included.

### **BONE IN CUTS**

**Ribs LL 130** The Ribs is the remaining portion of the ribs, after removing the brisket (LL 120) and is removed by a cut parallel to the vertebrae column.

To be specified:

- Distance of the vertebrae column cut.

**CHOP LL 051** The Chop bone-in cut is prepared from the dorsal end of the hindquarter between the 1st and 6th lumbar vertebrae, it is composed by the M. Longissimus dorsi, and it has the lumbar vertebrae bones retained.



To be specified:

- Chop thickness.

PALET CHOP LL 151 The Palet chop is a bone-in cut obtained from the arm, with all the muscle surrounding the humerus bone, cut in a transversal way across the arm bone.

To be specified:

- Palet chop thickness.

NECK CHOP LL006 The Neck chop is obtained from the neck (LL005) and cut in a transversal across the cervical vertebrae.

To be specified:

- Neck chop thickness.

## **FANCY MEATS**

KIDNEY LL 210 The kidney is prepared by the removal of blood vessels, skin; the fat in the renal hilus is partially removed.